

## Piri Piri Prawns Recipe

### Ingredients:

- Prawns – 250 gms, peeled, heads and tails left intact
- Olive Oil – 2 1/2 tbsp
- Coriander Leaves – 2 tbsp + 1 tsp
- Parsley Leaves – 2 tbsp
- Juice and Zest of 1/2 Lemon
- Green or Red Chillies – 4
- Garlic – 2, coarsely chopped
- Ginger – 3/4 inch piece, coarsely chopped
- Lemon Wedges
- Wooden Skewers – soaked in water for 30 minutes



### Method:

- Combine the oil, 2 tbsp coriander leaves, parsley, lemon juice and zest, chillies, ginger and garlic in a blender.
- Blend to a smooth paste.
- Add 1/2 of the paste to a bowl and add the prawns.
- Gently mix well and marinate for 30 to 45 minutes.
- Skewer the prawns and cook on a preheated grill for 2 minutes on each side.
- Brush with the remaining paste and cook until done.
- Remove and transfer to a plate.
- Garnish with coriander leaves.
- Serve with the lemon wedges on the side and any remaining paste in a cup.`